



DEPARTMENT 119

INDIANA STATE FAIR INDY INTERNATIONAL WINE COMPETITION www.indyinternational.org

STEVE SIMMERMAN

Battleground, IN
Department Director

PROF. CHRISTIAN E. BUTZKE, Purdue University - Chief Judge/Chairman

JILL BLUME, Purdue University - Executive Director of Wine Competition

JEANETTE MERRITT, Indiana Wine Grape Council - Marketing Director

Competition Date - June 16-18, 2009

**** NEW ENTRY DEADLINE - JUNE 1, 2009 ****

SHIP WINES PREPAID with ENTRY FORM and ENTRY FEES to:

Jill Blume • Purdue University • 745 Agriculture Mall Drive • West Lafayette, IN 47907-2009 USA

WINE COMPETITION DEPARTMENT TERMS AND CONDITIONS

COMMERCIAL ENTRIES

1. An official 2009 Wine Competition entry form, appropriate fees and wine must be received by JUNE 1, 2009.
2. Submit three (3) bottles per entry, send separate from entry fee and include copy of entry form in every box.
3. Direct shipping for this event is authorized by Indiana ATC permit LOA 031710.
4. Entry fee for Commercial Wine is \$60 per entry. Entry fees are NON-REFUNDABLE.
5. Only bottled COMMERCIALLY AVAILABLE wines may be entered.
6. A COMMERCIAL LABEL must appear on all bottles.
7. A wine may not be entered in more than one class.
8. Competition coordinators have the right to reclassify entries if they believe the entry has been incorrectly classified.
9. Note the predominant grape variety or fruit used on the entry form.
10. A varietal wine must contain at least 75% of the designated variety.
11. A blended wine with no single variety of 75% must be entered as a blend.
12. Note the vintage on the entry form.
13. Note the true residual sugar (RS) content (in % = g/100mL) on the entry form so the entries can be arranged properly for judging.
14. Note information from the front of your label that identifies your wine on the entry form.
15. Judging will be Tuesday, June 16 through Thursday, June 18, 2009 in the Toyota Blue Ribbon Pavilion on the Indiana State Fairgrounds in Indianapolis. The public is invited to observe the judging.
16. Panels of wine experts from around the world will conduct blind judging. The Chief Judge will approve the qualifications of judges before each competition.
17. All wines entered become the property of the Indiana State Fair.
18. Winning wines will receive double gold, gold, silver or bronze medals and trophies will be awarded to the best of the best.
19. Only award winning wines will be published.
20. Award winning wines have permission from the Indiana State Fair to promote awards won as soon as results are published.
21. Award winning wines will be posted at www.indyinternational.org by June 20, 2009.
22. Award winning wines from Indiana will be celebrated at *A Taste of Indiana Agriculture* wine reception. Check the Indiana State Fair website for details at www.indianastatefair.com.
23. Indiana residents will receive two tickets to the Indiana State Fair and two tickets to *A Taste of Indiana Agriculture* wine reception Wednesday, July 29, 2009 from 6-9 pm in the Toyota Exposition Hall. For further ticket information please call the Indiana State Fair ticket office at (317) 927-7601.
24. Should you have further questions: (765) 494-3614 or winelab@purdue.edu.

AMATEUR ENTRIES

1. An official 2009 Wine Competition entry form, appropriate fees and wine must be received by JUNE 1, 2009.
2. Submit two (2) bottles per entry, send separate from entry fee and include copy of entry form in every box.
3. Direct shipping for this event is authorized by Indiana ATC permit LOA 0317010.
4. Entry fee for Amateur Wine is \$30 per entry. Entry fees are NON-REFUNDABLE.
5. Competition is open to any non-commercial winemaker legally permitted to make wine. Your wine must not have been made at a commercial winery or by a commercial winemaker. Distilled products are not accepted.

6. A wine may be made from fruit, vegetable, flower or honey. Artificial flavoring or color may not be used.
7. A wine may not be entered in more than one class.
8. Competition coordinators have the right to reclassify entries if they believe the entry has been incorrectly classified.
9. EVERY bottle must be labeled with the following information:
 - Exhibitor name *Example: Joe Smith*
 - Class number *Class 402*
 - Predominant grape variety or fruit *75% Foch, 25% Chambourcin*
 - Vintage *2005*
 - Sweetness *Dry*
10. Note the predominant grape variety or fruit used on the entry form.
11. A varietal wine must contain at least 75% of the designated variety.
12. A blended wine with no single variety of 75% must be entered as a blend.
13. Note the vintage on the entry form.
14. Note the sweetness level on the entry form as either Dry or Sweet so the entries can be arranged properly for judging.
15. Judging will be Tuesday, June 16 through Thursday, June 18, 2009 in the Toyota Blue Ribbon Pavilion on the Indiana State Fairgrounds in Indianapolis. The public is invited to observe the judging.
16. Panels of wine experts from around the world will conduct blind judging. The Chief Judge will approve the qualifications of judges before each competition.
17. All wines entered become the property of the Indiana State Fair.
18. Winning wines will receive double gold, gold, silver or bronze medals and trophies will be awarded to the best of the best.
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SPECIAL AWARDS

CHEERS TO THE BEST OF THE BEST!

INTERNATIONAL COMMERCIAL TROPHIES

Wine of the Year
 Winemaker of the Year
 Pacesetter Trophy: Winery of the Year
 Red Wine of the Year
 Rosé Wine of the Year
 White Wine of the Year
 Sparkling Wine of the Year
 Dessert Wine of the Year
 Fruit Wine of the Year
 Honey Wine of the Year
 Honey Wine Blend of the Year

INDIANA COMMERCIAL TROPHIES

Governor's Cup ~ Indiana Winery of the Year
 Indiana Wine of the Year
 Indiana grown French-American Wine of the Year
 Indiana grown American Wine of the Year
 Indiana grown Vinifera Wine of the Year
 Indiana grown Fruit Wine of the Year

AMATEUR TROPHIES

Amateur Wine of the Year
 Indiana Amateur Wine of the Year
 Amateur Fruit Wine of the Year
 Amateur Honey Wine of the Year
 Indiana-grown Amateur Wine of the Year
 Amateur Honey Wine Blend of the Year

THANKS TO OUR SPONSORS

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 DANVILLE HONEY
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 INDIANA STATE BEEKEEPERS ASSOCIATION
 INDIANA WINEGROWERS GUILD
 LALLEMAND, INC.

MAIN STREET CHEESE
 PHIL LEISURE FAMILY
 PURDUE UNIVERSITY
 RAWLES & ASSOCIATES
 SENSIENT TECHNOLOGIES
 TASTERS GUILD
 TIPPIE TASTERS, AMERICAN WINE SOCIETY

WINE CLASS LISTING

CLASS DESCRIPTION

AMERICAN

WHITE AMERICAN VARIETIES

101	CATAWBA
102	WHITE MUSCADINE
103	NIAGARA
109	OTHER WHITE VARIETALS (<i>Examples: Diamond, Delaware</i>)
110	WHITE BLENDS
111	AMERICAN LATE HARVEST / ICE WINE

RED AMERICAN VARIETIES

201	CONCORD
202	RED MUSCADINE
204	NORTON / CYNTHIANA
209	OTHER RED VARIETALS (<i>Examples: Steuben, Fredonia</i>)
210	RED BLENDS
211	BLUSH / ROSE

FRENCH AMERICAN

WHITE FRENCH-AMERICAN VARIETIES

301	CAYUGA WHITE
302	CHARDONEL
303	SEYVAL BLANC
304	TRAMINETTE
305	VIDAL BLANC
306	VIGNOLES
309	OTHER WHITE VARIETALS (<i>Examples: LaCrosse, Melody, Aurore</i>)
310	WHITE BLENDS
311	FRENCH-AMERICAN LATE HARVEST / ICE WINE

RED FRENCH-AMERICAN VARIETIES

401	CHAMBOURCIN
402	CHANCELLOR
403	FOCH
409	OTHER RED VARIETALS (<i>Examples: St. Croix, Rougeon</i>)
410	RED BLENDS
411	BLUSH/ROSE

VINIFERA

WHITE VINIFERA

501	CHARDONNAY
502	GEWURZTRAMINER
503	MUSCAT
504	PINOT GRIS / GRIGIO
505	RIESLING
506	SAUVIGNON BLANC
507	VIOGNIER
508	OTHER WHITE VARIETALS
509	BORDEAUX STYLE BLENDS
510	WHITE BLENDS
511	VINIFERA LATE HARVEST / ICE WINE

RED VINIFERA

601	CABERNET FRANC
602	CABERNET SAUVIGNON
603	MERLOT
604	PETITE SIRAH
605	PINOT NOIR
606	SYRAH / SHIRAZ
607	ZINFANDEL
608	OTHER RED VARIETAL
609	BORDEAUX STYLE BLENDS
610	RED BLENDS
611	ROSE / BLUSH

HONEY WINES

701	PURE HONEY WINES / MEADS	703	NATURALLY FLAVORED
702	HONEY AND FRUIT BLENDS	704	SPARKLING HONEY WINES

FRUIT WINES

801	APPLE / PEAR	806	FLOWER / VEGETABLE
802	STONE FRUIT (<i>Examples: peach, cherry, blends</i>)	807	FRUIT BLENDS
803	BERRY (<i>Examples: strawberry, raspberry, berry blends</i>)	808	GRAPE AND FRUIT BLENDS
804	DRY STYLE, FRUIT (<i>Example: oak aged blueberry</i>)	809	NATURALLY FLAVORED
805	TROPICAL / CITRUS	810	CIDER

DESSERT (>14% alc.)

901	PORT STYLE	903	FRUIT
902	SHERRY STYLE		

SPARKLING

001	BOTTLE FERMENTED	005	SPARKLING FRUIT WINES
003	CHARMAT PROCESS	006	CARBONATED WINES

DISTILLED PRODUCTS

011	BRANDY	014	BRANDY LIQUEURS
012	GRAPPA	015	DE-ALCHOLIZED WINES
013	FRUIT BRANDY (Eau de Vie)		